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V E R I F I C A T I O N

I, Dr. R.H. Walter, BSc., PhD., EurChem., CChem., MRSC., MITI., translator to Taylor and Meyer of 20 Kingsmead Road, London SW2 3JD, hereby declare that I am the translator of the documents attached and certify that the following is a true translation, to the best of my knowledge and belief.

R.H. Walter  
(translator)

## Amended Claims

- 5     1. Solid fat product based on whole egg or egg yolk, including a fat or oil component, characterized in that
  - the fat or oil component contains phospholipids originating from the whole egg or egg yolk, and in that
  - long-chain polyunsaturated fatty acids having at least 20 carbon atoms are present
- 10    in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid content.
- 15    2. Fat product according to Claim 1, characterized in that the proportion of phospholipids originating from the whole egg or egg yolk is up to approx. 35 wt.% of the fat or oil component.
- 20    3. Fat product according to Claim 1 or 2, characterized in that it is in powder form.
- 25    4. Fat product according to one of Claims 1 to 3, characterized in that the long-chain polyunsaturated fatty acids are arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid or mixtures thereof.
- 30    5. Fat product according to one of the preceding claims, characterized in that it additionally contains other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.
- 35    6. Fat product according to one of Claims 1 to 5, characterized in that it has a carbohydrate content of at most 15 wt.%, preferably of at most 5 wt.%, based on the fat product dry matter.
- 40    7. Fat product according to one of the preceding claims, characterized in that it has a fat or oil content of more than 30 wt.%, based on the fat product dry matter.
- 45    8. Fat product according to one of the preceding claims, characterized in that at least part of the fat or oil component originates from an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil or mixtures thereof.

9. Process for the preparation of a solid fat product according to one of the preceding claims, characterized in that the egg oil is separated from the whole egg or egg yolk and replaced with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acid content.